

Adrian Keith

Sous Chef

Monmouth Plantation

Natchez, Mississippi

Over ten years ago, when Adrian Keith moved to New Orleans, he was open to all possibilities that the “Big Easy” held for him. Little did he know that a chance meeting in a restaurant one night would lead to a lifelong friendship and a career as a professional chef. Unarmed with any culinary training, Adrian decided he wanted to try his hand at cooking and found himself one night in the Faubourg Marigny area of New Orleans at a quaint restaurant quickly becoming known for its amazing chef and creative dishes. Adrian met Scott Varnedoe at The Marigny Brasserie (then known as Café Marigny) and told Scott he “wanted to learn how to cook.” Scott quickly took Adrian under his wing and taught him the hard knocks of running a busy restaurant kitchen. Adrian was a natural and it wasn’t long before he was Scott’s right-hand man and executive sous chef. When Scott moved to Fairhope, Alabama to open his own establishment, Adrian soon followed and became the executive sous chef at Restaurant Varnedoe. Together they won numerous medals in culinary competitions. Adrian twice competed in the New Orleans Culinary Classic in 2002 and 2003, winning silver medals for each dish he entered. The culinary duo further extended their skills when both chefs headed to Loxley, Alabama to reign over the kitchen at Steelwood Country Club. Eventually, Scott decided to move back to Louisiana, and in 2004, left Adrian to explore his culinary talents on his own. Adrian flourished at the helm of the Point Clear Tennis Club and the infamous Lulu’s in Gulf Shores before settling back down in his home state of Texas. Adrian maintained a close yet long distance relationship with his mentor and friend. Scott frequently asked Adrian to come back to Louisiana so they could work together again and in the Spring of 2009, Adrian finally agreed. Adrian’s culinary talents were once again thriving as he became the executive sous chef of Scott’s catering company, V Catering & Events, even helping Scott to snag top honors as the Best of Show at the 2009 Acadiana Culinary Classic in Lafayette. Shortly thereafter, Scott accepted the executive chef position at Monmouth Plantation, and naturally asked Adrian to go with him. Together again, ten years later, this gifted pair is making a name for themselves at this historic hotel in Natchez, Mississippi.